PROJECT TITLE : SAVOURY

PERIOD COVERED : JANUARY 1981

WRITTEN BY : P. GHISTE

FLAVOUR EVALUATION

The conditions for the olfactory evaluation of burley tobacco, RL and RL sprayed with reaction flavours are set as follows :

Oven temperature	:	300°C
Oxygen	:	20% (air)
Flow rate	:	200 ml/min

The desired tobacco temperature was reached after 2.5 min.

These conditions are the results of various trials at different flow rates and temperatures. All persons who made the test expressed the opinion that the characteristic burley flavour was best noticed under these conditions.

PRODUCTION OF REACTION FLAVOURS

Four non enzymatic browning reactions were produced using the following conditions : (See Table 1 overleaf).

P. Ghiste

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Source: https://www.industrydocuments.ucsf.edu/docs/qxhk0000

PRODUCTION OF REACTION FLAVOURS

Four non enzymatic browning reactions were produced using the following conditions :

Table 1

	Flavour HCl-34/1	Flavour HCl-34/2	Flavour HCl-33/2	Flavour HCl-35/1
Initial amino acid composition	Standard hydrolysis HCl (6N)			
pH of reaction	7.0	7.0	7.0	7.0
Neutralizing agent	NH_4OH	NH_4OH	NH_4OH	NH_4OH
Sugar	Glucose	Glucose	Glucose	Glucose
Percentage of reaction (%)	55	55	55	55
Temperature of reaction (°C)	90	110	130	140
Time of reaction (hr)	140	72	72	72

P. Ghiste

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